



VINCENT & JEAN-PIERRE
CHARTON

BURGUNDY FINE WINES
MERCUREY-FRANCE



MERCUREY 1^{ER} CRU CLOS DU ROY

An alluring lemon yellow robe adorns this most harmonious wine. The elegant nose mingles citrus fruit and a hint of vanilla. The palate offers intense fruit and toasted undertones, with a rich fullness that is perfectly balanced by a fine minerality conferring length and character.

COLOUR
White

GRAPE VARIETY
100% Chardonnay

SURFACE
2,770 square metres

AVERAGE AGE OF THE VINES
40 years

DENSITY / YIELD
10,000 vines / hectare
55 hectolitres / hectare

SOIL TYPE
Limestone clay

PRODUCTION
1,700 bottles / year

WINEMAKING METHOD
Manual harvest
Sorting
The alcoholic fermentation takes place in barrel

MATURING
100% oak barrels for 10 months
25 to 30% new barrels
Estate bottled

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